

## Po pierwsze IPA - warka #4

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking	3 kg (40%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Płatki owsiane błyskawiczne	0.5 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Tradition	20 g	60 min	5.5 %
Aroma (end of boil)	Amarillo	50 g	15 min	9.5 %
Aroma (end of boil)	Tradition	5 g	15 min	5.5 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Amarillo	70 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	70 min